



## Winter A la Carte Menu

PER STUZZICARE / Nibbles....

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<b>Olive Miste (G) (V)</b> Marinated Taggiasche Mix Olives	6
<b>Selezione di Crostini al Pesto &amp; Pate d'Olive (V)</b> Selection of Italian Breads with Sundried Tomato & Olive Tapenade	7
<b>Crocchette di Capocollo &amp; Taleggio</b> Croquette of Capocollo Ham & Taleggio cheese / Tomato & Chilli Jam	7

PER COMINCIARE / To begin

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<b>Zuppa del Giorno (G) (V)</b> Daily Soup / Please Ask Server	7
<b>Insalata di Granchio (G)</b> Marinated Clogherhead Crab / Green Goddess Dressing / Fresh Apple / Watercress / Avocado / Mango	13
<b>Burrata (G) (V)</b> Apulian Burrata Mozzarella / Watercress Salad / Blood Orange / Roast Pine Nuts & Artichokes	17
<b>Carpaccio di Manzo (G)</b> Irish Beef Carpaccio / Shaved Parmesan Cheese / Jerusalem Artichokes Crisps / Chimichurri Dressing	15
<b>Scallops (G)</b> Pan Seared Irish Scallops / Cauliflower Purée / Pine Nuts & Raisins	17.5
<b>Gamberoni Alla N`duja (G)</b> Atlantic Gambas / N`duja Sausage / Garlic Butter / Chilli / Grilled Crostini Bread & Lemon	17.5
<b>Unicorn Antipasto Misto di Terra (for 2 to Share)</b> Chef's Selection of Cured Meats and Cheeses / Olives / Bruschetta	26



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PRIMI / Pasta / Risotto

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<b>Caramelle Ricotta &amp; Spinaci (V)</b>	19
Caramelle Pasta Stuffed with Ricotta & Spinach / Basil Cream & Pine Nuts Sauce	
<b>Gnocchi al Ragù</b>	25
Homemade Potato Dumpling Pasta / Irish Beef Ragù / Aged Parmesan Cheese	
<b>Tortelloni Porcini &amp; Tartufo (V)</b>	25
Homemade Tortelloni / Porcini Mushrooms / Parmesan Tuile / Black Truffles Sauce	
<b>Linguine alle Vongole</b>	21
Linguine Pasta / Fresh Irish Clams / Olive Oil / Fresh Parsley / Garlic & Chilli	
<b>Linguine Scampi</b>	26
Linguine Pasta / N'Duja Sauce / Fresh Prawns / Langoustine / Chilli	
<b>Risotto alla Zucca (G)</b>	23
Carnaroli Risotto / Trentino Alto Adige Speck Ham / Butternut Squash Purée	
<b>Risotto ai Funghi (G) (V)</b>	24
Carnaroli Risotto / Wild Mushrooms / White Truffle Oil & Parmesan	

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SECONDI / Meat

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<b>Pollo (G)</b>	23
Roasted Chicken Breast / Caramelised Red Chicory / Olive Oil Mash / Marsala Sauce	
<b>Vitello (G)</b>	38
12 Oz Milk Fed Veal Chop / Citrus Herb Butter / Baby Roast Potatoes / Amalfi Lemon	
<b>Anatra (G)</b>	34
Duck Breast / Romanesco Cauliflower / Blood Orange / Jerusalem Artichokes Purée / Orange Jus	
<b>Filetto di Manzo (G)</b>	38
8oz Hereford Fillet / Olive Oil Mash / Wild Mushroom & Pancetta Sauce / Watercress Salad	
<b>Bistecca di Manzo</b>	38
16Oz 28 Days Aged Rib Eye Steak on the Bone / Peppercorn Sauce / Fries	



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SECONDI / Fish

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<b>Bouillabaisse (G)</b> Selection of Fish & Seafood Stew / Bisque Sauce / Grilled Baguette / Turnips	35
<b>Sogliola (G)</b> Pan Seared Dover Sole on the Bone / Samphire / Lemon Butter Sauce / Gambas / Roast Potatoes	40

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CONTORNI / Sides (all €6)

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<b>Vegetali di Stagione (G) (V)</b> Seasonal Mix Vegetables	<b>Purè di Patate (V)</b> Olive Oil Mashed Potatoes
<b>Fagiolini &amp; Pancetta (G)</b> Fine Beans / Garlic / Pancetta	<b>Insalata Mista (G) (V)</b> Mix Salad / Balsamic & Olive Oil Dressing
<b>Funghi (G) (V)</b> Sautéed Wild Mushrooms	<b>Patate Fritte (V)</b> Fries / Truffle Aioli

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V = Vegetarian G= Gluten Friendly

12.5% Service Charge applies for groups of 5 or more

All pasta and risotto dishes are priced as main portions

Gluten Free Pasta Available on Request

Allergen menu Available on Request

We are committed to using only the highest quality produce and ingredients from local and Italian suppliers and where possible we source sustainable and organic produce.

Our key suppliers include Coastguard Seafoods, Kish Fish, Redmond Fine Foods, Dawn Meats, Upton Foods, Caterway, Pallas Foods and Italicatessen.

All Meats are Irish, The Veal is Dutch

**ALLERGEN MENU AVAILABLE ON REQUEST**